

SCHOOL FOR HOUSEWIVES

By Marion Harland



Arg



Another suggestion we have room for column that someone wanted to know how to do up a brass bed on which the brass had become tarnished. While I would not attempt a whole bed, I did up the rails and knobs on my bed, I make use of the rails and knobs on my bed, which is as I expect to leave the city carry in the rails and knobs on my bed, which is as I expect to leave the city carry in the room for to-day is so commonsensible, so simple and so well-expressed that I beg each reader to transfer it to her scraphook. Celery, as is well known, is an agreeable of the stove pollsh she will have no trouble is making it stick on stove is scorching hot. The above make use of the following directions, which were given me by a man in the paras buying the state of the stove pollsh and so well-expressed that I beg each reader to transfer it to her scraphook. Celery, as is seed lknown, is an agreeable and so well-expressed that I beg each reader to transfer it to her scraphook. Celery, as is seed lknown, is an agreeable of the stove pollsh seed to transfer it to her scraphook. Celery, as is seed lknown, is an agreeable of the stove pollsh to the spoonful of sugar and one-half teaspoonful of turpentine in the stove pollsh as well know, is an agreeable and so well-expressed that I beg each reader to transfer it to her scraphook. Will all that is in the second grae and one-half teaspoonful of sugar and one-half teaspoonful of sug

"First wipe off all the old lacquer with household ammonia. Then polish the brass with any good brass polish that is not gritty. When the brass is polished apply an even coat of banana lacquer with a fine hair brush. If the coat of lacquer is too thick or the brush is too the brass a streaked appearance.
"D. G." thick or the brush is too coarse, it gives

Will the lacquer last as long as that applied by a professional polisher? I have seldom found that amateur dyeing, painting and gilding are satisfactory in the long run. If "D. G." can reassure us on this point she will deserve the thanks of nany who have put their trust in patents and then bewailed their easy credulity.

The caution just given does not apply to the next contribution. The prescription is endorsed by four outer contributors:

"Two years ago in a small country place in Maine I noticed a small piece of linoleum on the floor of a room in contant use, which kept the pattern remarkably well. On inquiry, I found the linoleum to have been on the floor for six years, and the secret of preserving it to be simply varnish. Use it frequently—a hard dryer-and let the varnish stand the wear. The result will surprise you. F. T."

Another correspondent advises the use

of inlaid linoleum, which "never wears bare." This is confessedly more durable than the painted cloth, but also more expensive-a matter of grave importance to those who must take account of nickels

"I. What is the harm in making coffee and letting it stand in the pot over night, then adding more coffee, and boiling again for the next morning, and so on for three or four days without changing? '2. What is the effect on the system?

Coffee contains 5 per cent. of caffeotannic acid. The percentage is reduced by roasting, but the acid is there. This is nervine, refreshing, exhilarating and, some physiologists say, nourishing. Boilessences, which have the effect I have amed, and extracts from the grounds or ganic matter that gives an acrid, bitter taste to the solution. The caffeine is de-stroyed, and an astringent liquid remains which is neither wholesome nor palatable. more endurable than stewed or over drawn tea. Strange to say, tea contains more caffeine than coffee, also more tannin. Boiled tea "tans" the lining of the

"1. Would you kindly tell me if it is the proper thing to provide flowers for those who assist in receiving at a tea, or is it

"2. Are they supposed to wear gloves? 1. Quite "proper" and gracious, but not obligatory upon the hostess. Altogether

2. They would find gloves awkward if heir duties include presiding at the tea and chocolate tables. If they stand to "receive" with the hostess they should

"In reply to 'Disgusted,' who asks what to do to keep a lamp chimney from breaking, I send you a formula taken from our 'Old Kentucky Home Cook Book:'

make assurance trebly sure, pulverize known it to act like a charm in several plece of muslin and mix with it powdered

scattered stems. Finally, pin the newspapers over all.

A day's airing will dispel the odor when you come home.

Another suggestion we have room for to day is so grants and sprinkle upon the cases.

"If allowed to get very cold it will be teaspoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonfuls of pulverized starch, is a good mixture.

Orris root or rose or violet powder. A teaspoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet powder. A seasonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet powder. A stablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet powder. A stablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonful of orris powder. A stablespoonful of orris powder and one-found much more palatable. M. A. L." fourth the quantity of rose or violet to six tablespoonful of orris powder and one-found much more palatable. M. A. L."



suggest. "A DISTRACTED MOTHER."

does all the work of living in a small city woman, for she is co-desire to keep the ro-husband and child con The seven-year-old cause of "distraction which should have be-

expected?

The case with which the mother passes from the idea of banishing her child from her home and surrendering the dear care of her to paid trainers—to talk of card-

"1. Will you tell me if milk can be starlized in small quantities, at home, without a milk sterilizer?

"2. If so, how?

"3. Does it undergo the same change as to boiling?

"4. Does sterilized milk have the same effect on the bowels that boiled milk does?



A DAY WITH THE AMERICAN GIRL-THE MIDNIGHT SUPPER

Drawn by Malcolm Strauss.

write direct to the generous donor.
"He prayeth best who loveth best All things, both great and small."

"Would you kindly advise me through

with a new lamp chimney put it into a vessel of cold water, set it one fine stove and let it come to a boil. You can never break that chimney, unless you throw a flat-iron on it. Let 'Disgusted' try it. I hope it will be of some use. "W. M. B." "Will some ote of your numerous readers tell an anxious inquirer how to make raisin and currant bread? I do not where raisin and currant bread? I do not where raisin and currant bread? I do not where a some where the floor and form a florist. To This is perfectly harmless and I have with dense of the proved a godsend to my mother several E.' enclosed parcels. The directions are in with them. These three articles cured in with them. These thre FOR SCARFS AS WELL AS LINGERIE

The Housekeepers' Exchange how to restore grained wood to its original color that has been burned white by steam, or upon window sills, where flower-pots are left standing?

L. J. H."

Hold a hot iron over the spot-about an instant; remove and hold it near it again. Several careful applications will bring back the color.

The illustration shows what may be large loop, *3 chain, 1 treble, 5 chain, 1 the two points (one on each streble, 2 chain * under small loop, fasten the linen, by which wheels with single under big loop and repeat all gether, and in the remaining around.

Sixth row. One double in each stitch of the but back and under centre chain, then 3 chain, 1 double, 3 chain, 1 doub WHEN peeling the orange, cut the rind into quarters, then cut into long strips. Put in a pan, cover with cold water, bring to the boil, then drain. To six oranges allow one and a half cups of granulated sugar and a cup of water; put these in a granite saucepan and bring to a hard boil. Add the orange peel and boil down quickly, taking care not to burn. When the liquid is almost cooked away, take the saucepan off the stove and stir in a cup of sugar. Stir until almost cold, pick apart with the fingers, and lay on a plate.

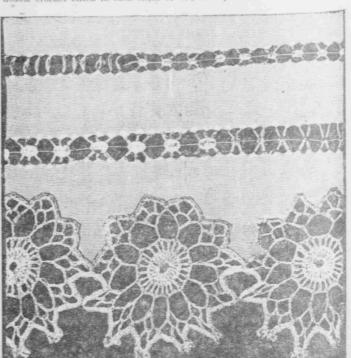
GERMAN "PFEFFER NUSSE." (Kindness of E. H.)

NE pound of fine flour, sifted; one teaspoonful of baking powder; one pound sugar, sifted; four large eggs, three ounces of citron, the grated rind of one learned to long the four groups parting from the centre, and the working thread makes one more; then over one thread, under the where the sun will shine right on the where the sun will shine right on the canary bird in a warm sunshiny window, where the sun will shine right on the window and be canary bird in a warm sunshiny window. When one spider and so on, weave your thread in and out to form the spiders. When one spider is of the desired size. Set the little body again. I had a neighbor who lived on the feathers are as one's hand. I placed the bird in my south window and the consecutive in the working thread makes one more; then over one thread, under the where the sun will shine right on the window and stir in a cup of the desired size. Set in the working thread makes one more; then over one thread, under the where the sun will shine right on the consecutive in the sun will shine right on the window and stir in a cup of the desired size. Set in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right on the consecutive in the sun will shine right o two ladders with spiders, while the next will you kindly tell me, or let me illustrates the same ladder hemstitch the glass)?

"And who was United States Consul at states and who was United States Consul at bureau-scarfs or lingeric. This border

of the beginning.
Fourth row. Chain 12, skip 2 spaces,

Crush starch fine, "bolt" through a Fifth row. One single stitch in top of



HEMSTITCH AND BORDER

sugar, sifted; four large eggs, three ounces of citron, the grated rind of one covered her body all over. E. S. C." trates the ladder bar with the groups of emon, one grated nutmeg, one tablespoonful of cinnamon, one scant tearemon, one grated numes, one taglespooning of chinamon, one scant tags spoonful of ground cloves. Mix the baking powder and spices and work well into the flour; then work in the beaten eggs and sugar, form into small balls and bake photographs or any other pictures on groups of three ladder-bars. The last in a slow oven. Place in a pan sufficiently far apart to allow them to swell to the glass (the face of the picture to go against the manner of attaching the picture of macanons when baked.

HOMEMADE GRAPE WINE. (Kindness of M. P.)

DUT the grapes, stems and all, in an open cask and mash them. Then cover your cask with cheesecloth to prevent anything from falling in, as one ferumb of bread will make the contents into vinegar. When the grapes have fermented, press through a fruit press, turn the juice that has been extracted into a clean, close cask and let it remain on its side for a month, when your wine will be ready to be bottled. By no means disturb the cask or the wine win a dark cool place and love. The property of the lines of longers. This bottled makes a dainty finish to a flounce for makes a dainty finish to a flounce for underskirts. The upper half is basted arabic and boiling water. Heat to boilting, strain, and when lukewarm add a stitched on it and the material cut from under, as shown.

To make the wheel:

The upper half is basted to be listed and the material cut from under, as shown.

To make the wheel: ready to be bottled. By no means disturb the cask or the wine will not be clear, sphotograph lightly and press hard against First row. Chain 7, join in a ring.

Reep the wine in a dark, cool place, and lay the bottles containing it on their sides. (When the grapes are fermenting stir every day.)

POTATO AND NUT CROQUETTES.

B LANCH the kernels of two dozen English walnuts, or twice that number of the skins crack and curi. Strip them bare, spread on a dish, sprinkle lightly and preas hard against for make the wheel:

First row. Chain 7, join in a ring.

Second row. Chain 3, 23 trebles in ring.

Rev. Edwin S. Wallace, and reappointed by President McKinley during his first chain 1, treble in next space, repeat from all around, join to the third of 5 chain of the beginning. the skins crack and curl. Strip them bare, spread on a dish, sprinkle lightly with celery salt and paprika and let them get perfectly cold. When crisp, pound in the paper to give und a simple and unable paper to give und a simple and the skins crack and curl. Strip them bare, spread on a dish, sprinkle lightly with celery salt and paprika and let them get perfectly cold. When crisp, pound in a mortar or chop and crush fine. Mix with them two cupfuls of mashed potatoes, into which you have worked a little cream, butter and salt while hot. Beat into the iet powder, and, if not too much to ask, on top of last treble made, chain 7, mixture the raw yolk of an egg. Mould into croquettes; set aside until stiff, roll how to scent it, and the cost of same?

Skip 2 spaces of previous row and treble in egg and then in cracker crumbs, and fry in deep fat. Dry in a hot colander and the cost of same?

Skip 2 spaces of previous row and treble on next treble, and repeat il times.